



share

ROASTED GARLIC & WHITE BEAN DIP (V)

Chili oil, pumpkin seeds, sumac-dusted pita chips

seafood & salad bar

KING CRAB LEGS, JUMBO PRAWNS & EAST COAST OYSTERS

Apple-celery mignonette (G)(VE), maple-chili cocktail sauce (G)(VE), clarified butter (G)(V)

TUNE CEVICHE (G)

Lime-grapefruit marinated tuna, corn salsa, cherry tomatoes, avocado crema, crispy shallots, micro greens

BEET-CURED SALMON GRAVLAX (G)

Whipped horseradish cream, fresh dill, shaved radishes, cucumber relish, crispy garlic chips

STEAMED & CHILLED MUSSELS (G)(D)

Lemon-herb vinaigrette (G)(VE)

MAKI, NIGIRI & SASHIMI (G)(D)

Pickled ginger, wasabi, tamari sauce

CHARRED CORN & ORZO SALAD (V)

Blistered cherry tomatoes, marinated artichokes, red onion, shaved Pecorino cheese, fresh basil, lemon-basil dressing

FARMHOUSE GREENS BAR (G)(V)

Fresh market assorted vegetables, chipotle-lime dressing (G)(VE), citrus vinaigrette (G)(VE)

grill

AAA ALBERTA BEEF STRIPLOIN (8 OZ) (G)(D)

Maple-coffee and rosemary reduction (G)(D), Stampede signature horseradish (G)(VE),
Dijon mustard (G)(VE)

PERI-PERI CHICKEN (G)(D)

Lemon-herb chimichurri (G)(VE)

SPOLUMBO'S APPLE & CHICKEN SAUSAGE (G)(D)

Maple-onion marmalade (G)(VE)

POTATO & CHEDDAR CHEESE PEROGY BAR (V)

Bacon, green onion, sour cream

ROTINI PASTA PRIMAVERA (V)

Sundried tomato pesto, cherry tomatoes, broccolini, zucchini, kalamata olives, fresh herbs

CHARRED CARROTS & CIPOLLINI ONIONS (G)(VE)

Lemon, fresh dill, white balsamic glaze

CHILI-LIME ROASTED POTATOES (G)(VE)

carvery

CAJUN AAA ALBERTA PETITE BEEF TENDERLOIN (G)(D)

Cowboy butter (G)(V), Stampede signature horseradish (G)(VE) Dijon mustard (G)(VE)

GARLIC-ROSEMARY LAMB LOLLIPOPS (G)(D)

Mint chimichurri and balsamic glaze

BBQ PORK SIDE RIBS (G)(D)

Whisky-spiked BBQ sauce

PARMESAN MASHED POTATOES (G)(V)

Truffle oil

HARVEST TABLE

Premium cured meats (G)(D), Canadian cheeses (G)(V),

Crudités (G)(VE), pickled vegetables (G)(VE)

Black bean hummus (G)(VE), chipotle-ranch dip (G)(V)

Local artisan Cobs Bread, butter (V)

dessert tier

MINI COCOA BLISS (G)(VE)

S'MORE CHEESECAKE BITES (V)

WHITE CHOCOLATE RASPBERRY RED VELVET GÂTEAUX (V)

STRAWBERRY CREAM PUFFS (V)

MANGO & PASSION FRUIT COCONUT SHOOTERS (G)

CARAMEL MACCHIATO MOUSSE

SALTED CARAMEL BY 'THOSE CHOCOLATES' (G)



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

(G) Gluten-friendly

(D) Dairy-friendly

(V) Vegetarian

(VE) Vegan

(N) Contains nuts



CS-GMCSTADIUM-GUEST